PENGARUH PENAMBAHAN ASAP CAIR TERHADAP UMUR SIMPAN IKAN LELE (*Clarias gariepinus*) ASAP

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Pengaruh Penambahan Asap Cair Terhadap Umur Simpan Ikan Lele (*Clarias gariepinus*) Asap

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ABSTRAK

Tujuan penelitian ini adalah untuk mengetahui pengaruh penambahan asap cair terhadap umur simpan ikan lele asap. Penelitian ini menggunakan Rancangan Acak Lengkap dengan 6 perlakuan dan 3 kali ulangan. Perlakuan yang diberikan yaitu tanpa penambahan asap cair (A), penambahan asap cair 1,5% (B), penambahan asap cair 3% (C), penambahan asap cair 4,5%(D), penambahan asap cair 6%(E) dan penambahan asap cair 7,5% (F). Ikan lele asap dikemas dengan plastik HDPE dan disimpan didalam wadah kotak pada suhu ruang selama 45 hari. Analisa dilakukan pada hari ke-0, hari ke-15, hari ke-30, hari ke-45. Hasil penelitian yang didapatkan yaitu semakin lama penyimpanan maka kadar air ikan lele asap semakin meningkat. Kadar air tertinggi pada akhir penyimpanan yaitu pada konsentrasi asap cair 4,5% dan terendah pada konsentrasi asap cair 7,5%. Kadar protein mulai menurun pada penyimpanan hari ke-30. Kadar protein tertinggi pada akhir penyimpanan yaitu penambahan asap cair 7,5% (45,16%) dan terendah yaitu pada perlakuan kontrol (41,57%). Kadar lemak semakin menurun dengan semakin lama penyimpanan. Kadar lemak tertinggi pada akhir penyimpanan yaitu pada penambahan asap cair 7,5% (20,92%) dan terendah pada perlakuan kontrol (16,72%). Kandungan mikroba total semakin meningkat dengan semakin lama penyimpanan. Kandungan mikroba total terendah pada akhir penyimpanan yaitu penambahan asap cair 7,5% dengan nilai 4,631 log cfu/g ($4,3x10^4$ cfu/g) dan tertinggi yaitu pada perlakuan kontrol dengan nilai 4,957 log cfu/g ($9,1x10^4$ cfu/g). Konsentrasi penambahan asap cair yang terbaik dalam mempertahankan mutu yaitu penambahan asap cair 7,5%.

Kata kunci : Asap Cair, Ikan Lele Asap, Umur Simpan

The Effect of Liquid Smoke to The Shelf Life of Smoked Cat Fish (*Clarias gariepinus*)

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ABSTRAK

The purpose of this reseach was to determine the effect of liquid smoke to the shelf life of smoked cat fish. This reseach was using a Completely Randomized Design with 6 treatments and 3 repetitions. Treatments was without the addition of liquid smoke (A), the addition of liquid smoke 1.5% (B), the addition of liquid smoke 3% (C), the addition of liquid smoke 4.5% (D), the addition of liquid smoke 6% (E) and the addition of liquid smoke 7.5% (F). Smoked catfish packed with HDPE plastic and stored in a container box in room temperature for 45 days. The analyzes were performed at day 0, day 15, day 30, day 45. The results of research found that the longer the storage of the water content of smoked cat fish is increasing. The highest water levels at the end of the storage are at a concentration of 4.5% liquid smoke and the lowest at 7.5% concentration of liquid smoke. Protein levels began to decline in 30 days of storage. The ultimate protein levels at the end of the storage are the addition of liquid smoke 7.5% (45.16%) and the lowest is in the control treatment (41.57%). Fat content decreased with increasing storage time. The highest fat content at the end of the storage is at 7.5% addition of liquid smoke (20.92%) and the lowest in the control treatment (16.72%). The content of total microbes increased with increasing storage time. The lowest content of total microba at the end of storage is additional amount of liquid smoke 7.5% 4.631 log cfu/g (4.3 x 10^4 cfu/g) and the highest is control treatment 4.957 log cfu/g (9.1 x 10^4 cfu/g). The best additional concentatrion of liquid smoke is liquid smoke 7.5%.

Keywords: Catfish Smoke, Liquid Smoke, Shelf Life